



Recipe Name: Chicken Cordon Bleu

Servings: 6



- 6 chicken breasts
- 6 slices Swiss cheese
- 6 slices ham
- can cream chicken soup
- ½ pint sour cream



Place one chicken breast between two pieces of wax paper and beat with kitchen mallet or rolling pin to flatten. Do the same to each chicken breast. Lay chicken in a baking dish and top with a slice of ham and a slice of cheese. Roll up chicken and hold together with toothpicks, if needed. Wash hands well after handling raw chicken. In a bowl mix soup and sour cream together. Pour sauce over top of chicken. Cook at 350 degrees for 40-50 minutes, test with a meat thermometer.



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